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We are in urgent need of Korean, Chinese and Japanese translators to pick up the pace with our active projects (and to get new ones!)

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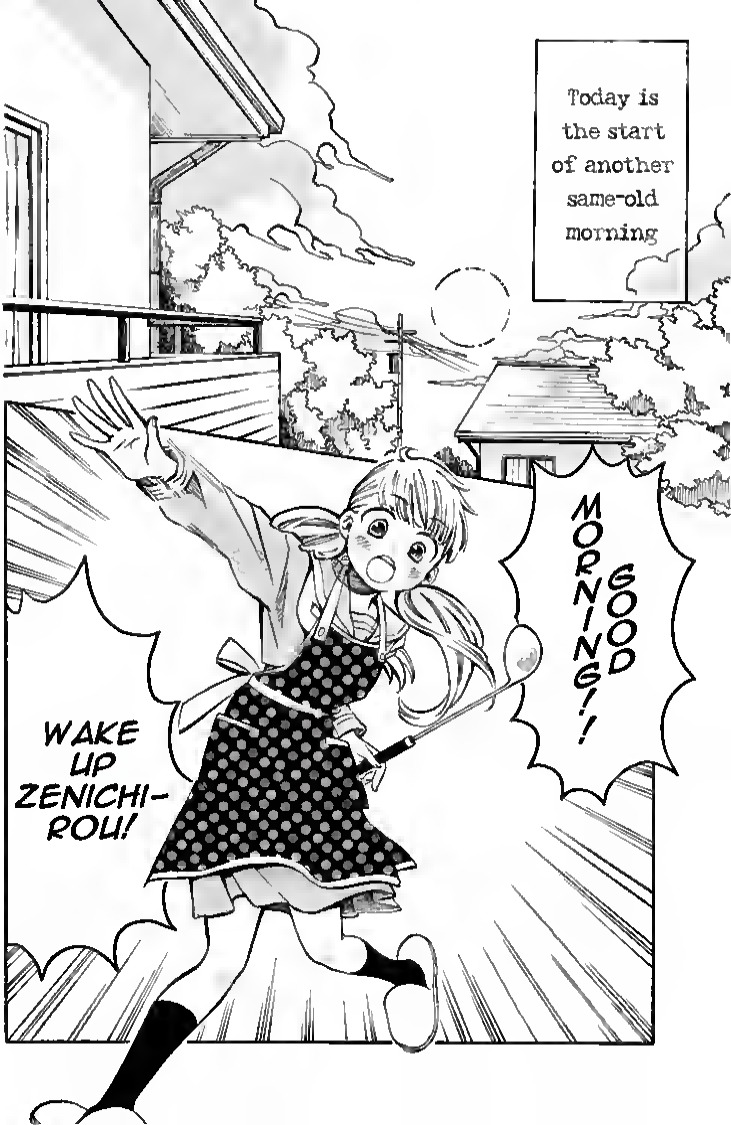
2 BOWL
That's right, gotta extract Dashi.


Today is the start of another same-old morning
GOOD MORNING!!
WAKE UP ZENICHI-ROU!

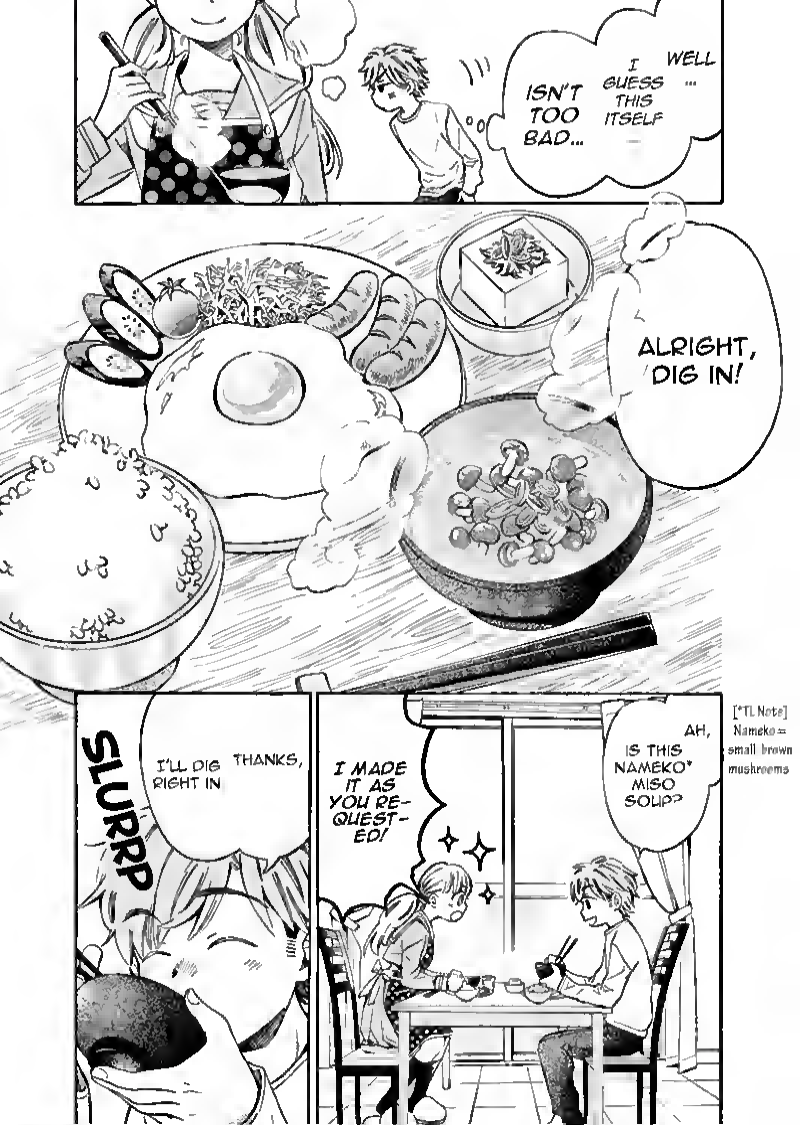
HUH..?
YAE..?
COME ON, COME ON. WAKEY, WAKEY!
YOUR BREAK-FAST,
IS ALL READY!!
BRRR
!!!

BRRRR
BRRRR
S-SHUT UP~~~!
BEEP
GEEZ, YOU DIDN'T NEED TO SET AN ALARM!
COME ON DOWN QUICKLY, OKAY?
TAP TAP TAP
AH..
That's right...
it's not "same-old" anymore...
H-HOW...
AM I SUPPOSED TO GET USED TO THIS....

ON THE DAY I LOST MY MOTHER.
9 YEARS AGO,
YAE IS MY CHILD-HOOD FRIEND.
SO I WILL PROTECT YOU, ZEN-CHAN.
I AM TWO MONTHS OLDER THAN YOU, ZEN-CHAN.
HEY, DID YOU KNOW?
I WILL ALWAYS BE BY YOUR SIDE, ZEN-CHAN!
PRO-MISE!

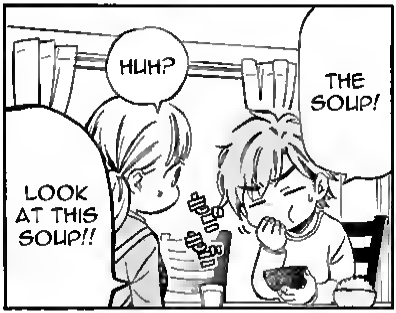
I WILL EVEN BE YOUR MOM!!
SINCE SHE STARTED COMING TO MAKE BREAKFAST,
YAE DECIDED TO ENACT THAT OLD PROMISE ALL OF A SUDDEN.
IT'S BEEN 6 DAYS,
I WAS EXPECTING OUR PROM-ISE TO BE THE "ALWAYS BE BY YOUR SIDE" PART...

FLOAT
OPEN

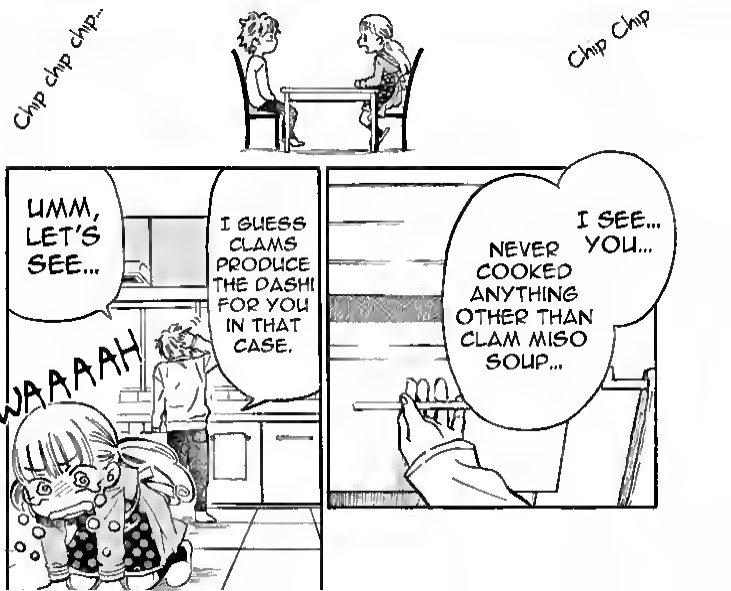

WELL ... I GUESS THIS ITSELF ISN'T TOO BAD...
ALRIGHT, DIG IN!
AH, IS THIS NAMEKO* MISO SOUP?
I MADE IT AS YOU REQUESTED!
THANKS, I'LL DIG RIGHT IN
SLURRP
[*TL Note] Nameko = small brown mushrooms

ARGH! HOW CAN YOU MAKE SUCH A TEXTBOOK MISTAKE LIKE FORGETTING TO PUT THE DASHI IN...
Sigh...

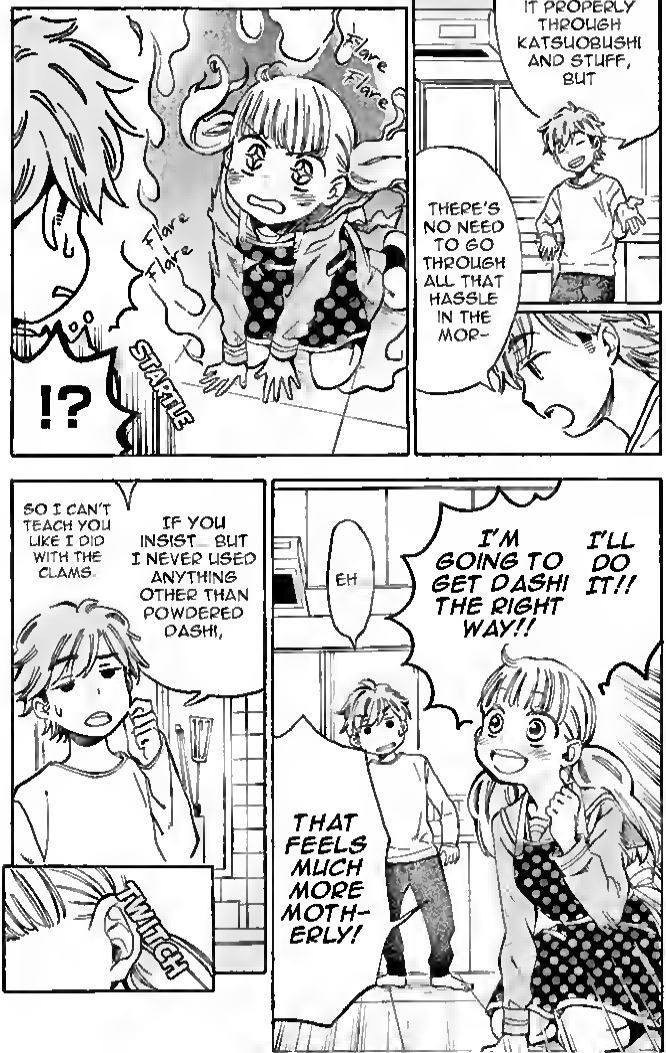
MMM? WHAT'S WRONG?
URGHHH
You pulling another cliche mistake...


HUH?
THE SOUP!
LOOK AT THIS SOUP!!

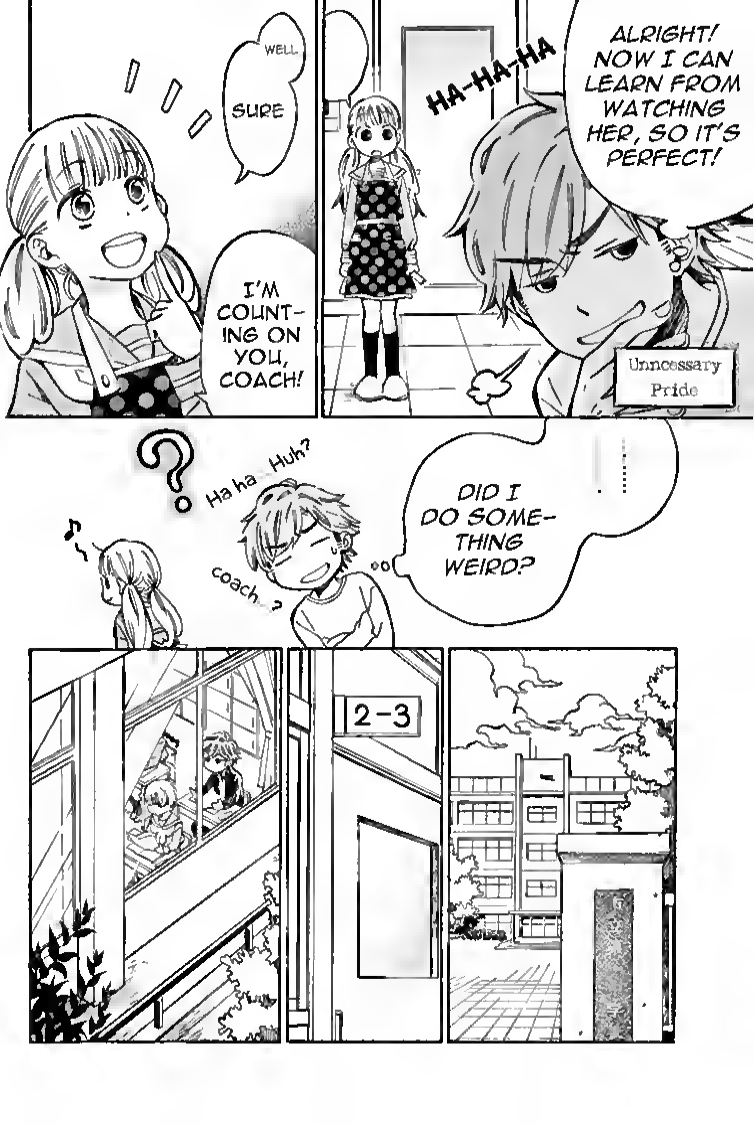
.....
WHAT'S "DASHI"?
GULP


Chip chip chip...
Chip Chip
UMM, LET'S SEE...
I GUESS CLAMS PRODUCE THE DASHI FOR YOU IN THAT CASE.
BWAAAAH
I SEE... YOU... NEVER COOKED ANYTHING OTHER THAN CLAM MISO SOUP...

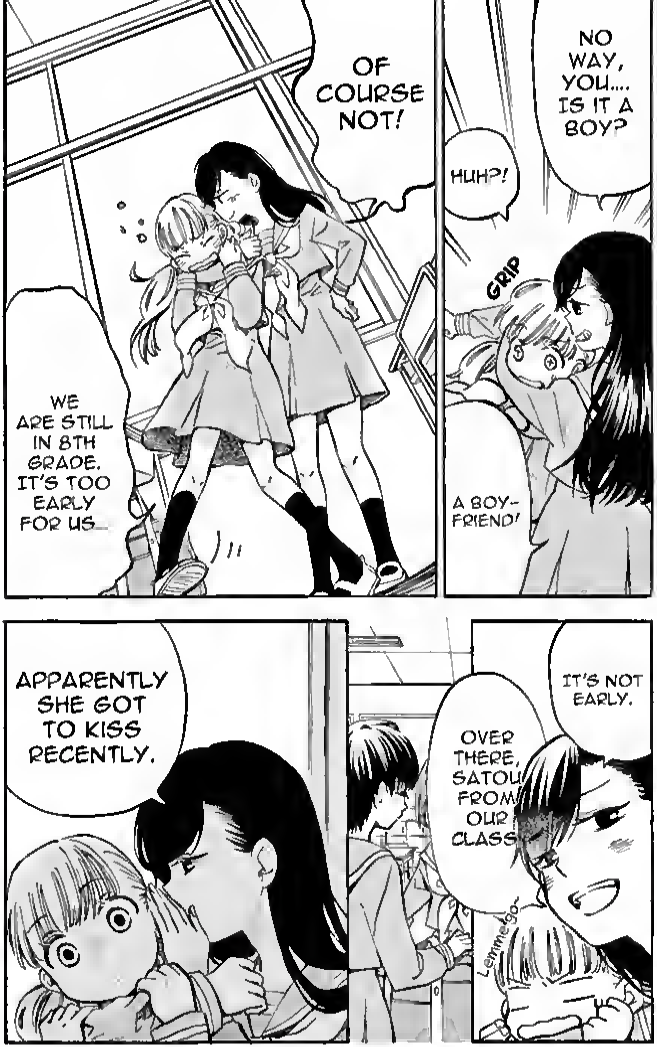
WHAT'S THAT
POW-DERED DASHI
HERE.
FOUND IT
..THIS IS "DASHI"?
Mmm
IT LOOKS LIKE PRO-CESSED FOOD.
WELL, THEY KIND OF ARE.
かつおだし
12本入り
THERE ARE ONES FOR CONSOMME OR BROTH TOO.
THESE ARE EASIER, SO IT'S FINE.


I'M SURE IT'S BETTER TO EXTRACT IT PROPERLY THROUGH KATSUOBUSHI AND STUFF, BUT
THERE'S NO NEED TO GO THROUGH ALL THAT HASSLE IN THE MOR-
Flare Flare
Flare Flare
STAGGER
!?
I'LL DO IT!!
I'M GOING TO GET DASHI THE RIGHT WAY!!
EH
THAT FEELS MUCH MORE MOTH-ERLY!
IF YOU INSIST... BUT I NEVER USED ANYTHING OTHER THAN POWDERED DASHI,
SO I CAN'T TEACH YOU LIKE I DID WITH THE CLAMS.
TWITCH

OH ZEN... YOU DON'T KNOW?!
I SEE~~~ EVEN ZEN DOESN'T KNOW!!
WHA-
WHAT ARE YOU SO SMUG ABOUT?
WE BOTH DON'T KNOW ANY-THING!!
HAHA HA
BUT I AM GOING TO START LEARNING ALL ABOUT IT~~~
YOU ARE GOING TO DO IT HERE, RIGHT?
YEAH
I CAN'T HAVE YOU TURN MY KITCHEN INTO A MESS,
SO DO IT WHEN I'M AWAKE.


WELL...
SURE
I'M COUNTING ON YOU, COACH!
HA-HA-HA
ALRIGHT! NOW I CAN LEARN FROM WATCHING HER, SO IT'S PERFECT!
Unnecessary Pride
Ha ha
Huh?
coach...?
DID I DO SOMETHING WEIRD?
2-3

ZEN~~~ LET'S GO TO THE ARCADE!
AH, SORRY.
I GOT SOME STUFF TO DO TODAY SO I GOTTA GO HOME EARLY
I SEE~ SEE YA.
IT'S DONE! ALL DONE!
AH ~~~
GLANCE
EH~ WHAT IS IT?
SOME STUFF.
SORRY, I'VE GOT SOME STUFF TO DO
TODAY?


NO WAY, YOU.... IS IT A BOY?
HUH?!
GRIP
A BOY-FRIEND!
OF COURSE NOT!
WE ARE STILL IN 8TH GRADE. IT'S TOO EARLY FOR US...
IT'S NOT EARLY.
OVER THERE, SATOU FROM OUR CLASS
Lemme go
APPARENTLY SHE GOT TO KISS RECENTLY.

!?

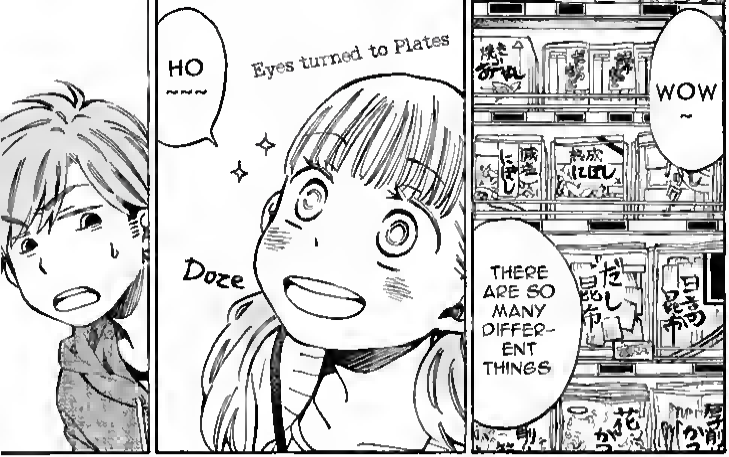
YOU WERE TOYING WITH YAE.
WELL, I COULDN'T RESIST...
MY, MY

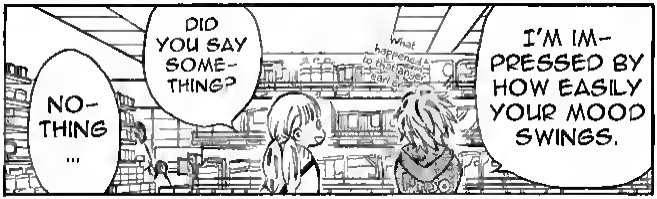
PFFF
SO NAIVE.

WOAAH
I'M NOT LISTEN-ING.
GOING BEHIND THE CAMPUS AND
SURPRISING ISN'T IT? THAT PURE LOOKING SATOU,
Ahhh

YOU KNOW I HATE THOSE KIND OF STORIES!!
MEANIE! I'M GOING HOME!

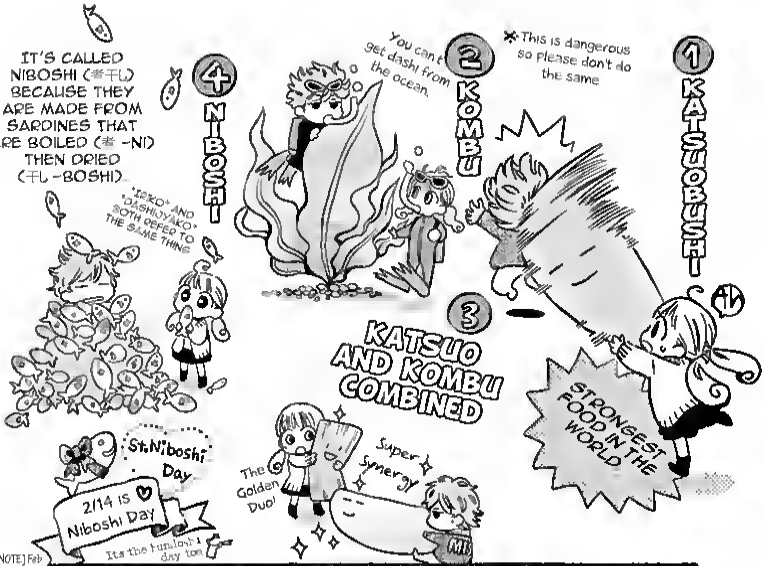
WE ARE GOING!
TO BUY MATERI-ALS FOR DASHI!!
...WHAT'S WITH THAT ATTITUDE?
DID SOMETHING HAPPEN AT SCHOOL?
NO-THING !!!
BURRRRN
ZZZ MARKET


HO ~~~
Eyes turned to Plates
Doze
WOW ~
THERE ARE SO MANY DIFFER-ENT THINGS

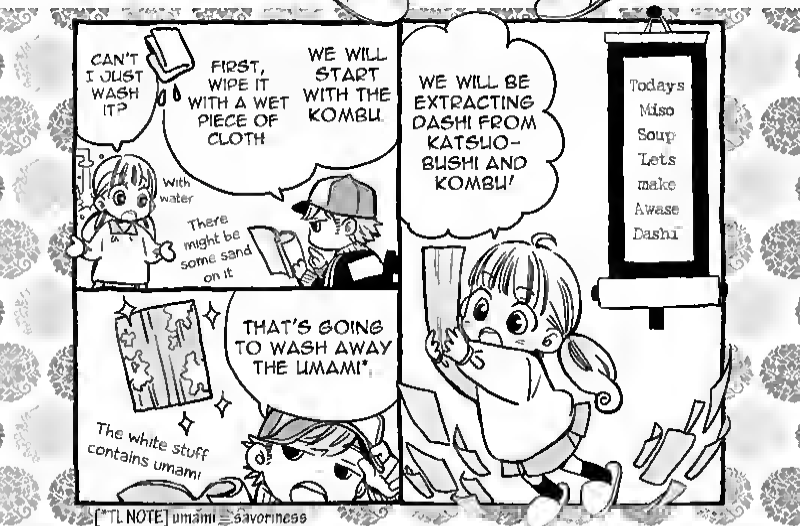

DID YOU SAY SOME-THING?
NO-THING ...
I'M IM-PRESSED BY HOW EASILY YOUR MOOD SWINGS.

OHHH! LET'S SEE, LET'S SEE...
TOO CLOSE
家庭

HERE, I BROUGHT OUR HOME-ED TEXTBOOK.
THERE'S A SECTION ON HOW TO MAKE DASHI
WHICH ONE SHOULD WE GET?
Baku


IT'S CALLED NIBOSHI (煮干し) BECAUSE THEY ARE MADE FROM SARDINES THAT ARE BOILED (煮 -NI) THEN DRIED (干し -BOSHI)
4 NIBOSHI
"IRIKO" AND "OHIOYAKO" BOTH REFER TO THE SAME THING
You can get dashi from the ocean.
2 KOMBU
*This is dangerous so please don't do the same
1 KATSUOBUSHI
3 KATSUO AND KOMBU COMBINED
STRONGEST FOOD IN THE WORLD
The Golden Duo!
Super Synergy
2/14 is Niboshi Day
It's the Fundoshi day too
St.Niboshi Day
WOAH, THAT'S SUCH A PAIN.
Kyaaaa
WAIT, YOU HAVE TO GO THROUGH EVERY SINGLE NIBOSHI AND CUT OUT THEIR HEADS AND GUTS?!
THANK YOU SO MUCH.
だし昆布
花かつお
80g
☆It tastes better if you do
HOW ABOUT WE START FROM THE BASICS AND GO WITH KATSUO AND KOMBU?
SURE

[*TL NOTE] Feb 14th is Niboshi day because 2 14 can be read as "N(2)-bou(1) sh (4) in Japanese (pronounced"1") Same for Fundoshi = Fuun(2) sh(10)-sh (4)


CAN'T I JUST WASH IT?
FIRST, WIPE IT WITH A WET PIECE OF CLOTH
WE WILL START WITH THE KOMBU
with water
There might be some sand on it
WE WILL BE EXTRACTING DASHI FROM KATSUO-BUSHI AND KOMBU!
Todays Miso Soup Lets make Awase Dashi
THAT'S GOING TO WASH AWAY THE UMAMI*
The white stuff contains umami

[*TL NOTE] umami = savoriness
More commonly referred to as MSG

[*TL NOTE] 2g = 0.07 oz. 5 cm = ~2 inches

[*TL NOTE] 3g = 0.1 oz
Middle Finger
Index Finger
Thumb
PINCHING WITH THREE FINGERS IS CONSIDERED "ONE PINCH".
SAYS ONE PINCH IS ABOUT 9g.
FOR KATSUOBUSHI, IT'S 36 PER 200 ML OF WATER.
Approximately
O-O-OF COURSE I CAN.....
ALTHOUGH I DOUBT YOU'LL BE ABLE TO MAKE USE OF IT.
I CAN SEE RIGHT THROUGH YOU
A side dish using kombu
We are making 400ml (2 cups) worth, so 2 x 3 = 6.
Here I go
3 PINCHES SHOULD BE GOOD, RIGHT?
THEN SINCE WE ARE MAKING TWO SERVINGS,
FILTER IT WITH KITCHEN PAPER AND DRAINING BASKET...
WHAT, SCUM?!
...JUST TAKE OUT THAT WHITE STUFF...
STOP THE FIRE AND SCOOP OUT THE SCUM.
PUT IT ON MEDIUM FIRE, THEN ONCE IT STARTS TO SIMMER,

☆ Scum : is denatured protein that comes out as white bubbles.

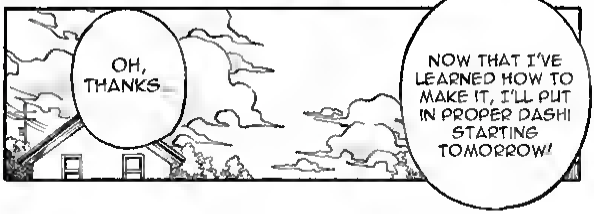
DASHI'S COM-PLETE!!
WOW!
IT'S GOT A PRETTY GOLDEN ——TONE!
LET'S TRY IT!
..AH...

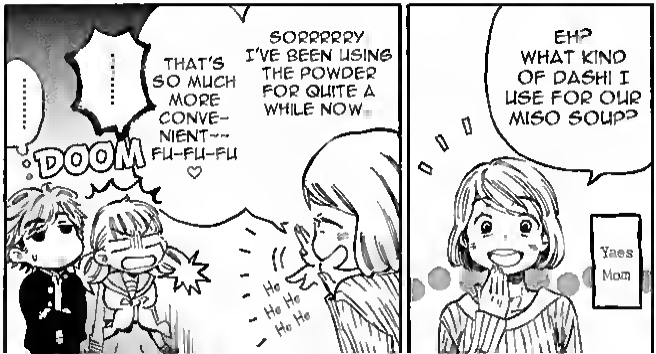
YEAH.. I THINK THE POWDERED DASHI WAS A BIT MORE SALTY...
I SEE
WOW- IT'S SO NICE AND EASY
YOU CAN FEEL IT SPREAD THROUGH YOUR BODY!
I'LL GO AHEAD AND MAKE SOME MISO SOUP!
'KAY---
GUESS THAT WAS THE ARTIFICIAL FLAVOR..
LIGHTLY RINSE THE NAMEKO THROUGH WATER,
☆You normally shouldn't wash mushrooms, but it's okay for nameko (as long as you do it lightly)
PUT THEM IN THE DASHI SOUP AND BOIL
ONCE YOU DISSOLVE THE MISO...

IT'S DONE!!
OKAY, IT'S BREAKFAST TIME!

HOW IS IT?
MMM... IT'S GOOD.
IT'S MY FIRST TIME HAVING MISO SOUP WITH REAL DASHI.
I DIDN'T THINK IT WAS THAT SPECIAL BEFORE,
BUT IT WOULD BE QUITE A LUXURY TO HAVE THIS EVERY MORNING...

MOTHERS ARE AMAZ-- ING.


OH, THANKS.
NOW THAT I'VE LEARNED HOW TO MAKE IT, I'LL PUT IN PROPER DASHI STARTING TOMORROW!


DOOM
THAT'S SO MUCH MORE CONVE-- NIENT~~ FU-FU-FU ♡
SORRRRY I'VE BEEN USING THE POWDER FOR QUITE A WHILE NOW.
He He He He He
EH? WHAT KIND OF DASHI I USE FOR OUR MISO SOUP?
Yaes Mom